

**Golden Oaty Carrot Biscuits**

**Source:** Woman’s Weekly easy cakes & biscuits

**Difficulty:** Easy

**Serves:** 40-50 biscuits

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| **Equipment:**Oven traysBaking paperGraterScalesMeasuring cupsMeasuring spoonsKitchen AidWooden spoonSmall bowl | * **Ingredients**
* 250g butter, softened
* 2 cups firmly packed brown sugar
* 1 egg
* 2 carrots coarsely grated
* 3 cups plain flour
* 1 tsp bi-carb soda
* 2 tsp cinnamon
* 2 cup rolled oats
* 4 tablespoons milk, approx.
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**What to do:**

1. Preheat oven to 180 degrees celsius. Line oven trays with baking paper.
2. Peel and grate carrot.
3. Beat butter and sugar and egg in kitchen Aid until combined.
4. Using a wooden spoon, stir in carrot, then sifted flour, bi-carb soda and cinnamon.
5. Stir in oats and enough milk to make a firm dough.
6. Roll heaped teaspoons of mixture into balls. Place about 5 cm apart on trays, flatten slightly.
7. Bake for 15mins, cool on trays.